

## New York Chicken and Apple Roast

Recipe by: Travis W. Smith, CEC

Serving Size: 10 Preparation Time: 1:00

Categories: Main Entrees

Quantity	Ingredient	Method
10 Whole	Chicken Breasts	1. Lay breasts skin side down, clean the excess skin and shape into teardrops with a boning knife. From the thick end pierce the breast directly beneath the skin, straight in to the tip of the breast making a pocket. Be careful not to poke through the flesh while making pocket. Pocket should extend the length of the breast.
5/8 Cup	Lemon Garlic Oil	2. Sauté shallots and leeks in 3-Tablespoons butter until tender. Add herbs, deglaze pan with Apple Brandy, and add 3-ounce cream, reduce until thickened, cool.
	For Force meat:	3. Place liver and ground chicken in food processor; process until smooth. Add 5-ounce cream, mix well. Add leek and shallot mixture, and season to taste with spice mixture.
20	Black Peppercorns	4. Using pastry tube, pipe approximately 2 Tablespoons of force meat into each chicken breast pocket.
5 Whole	Chicken Livers, Cleaned	5. In a sauté pan, reduce apple cider by 1/2 over moderate heat. Add ground herbs and whip in cold butter to make a basting sauce.
5/8 Teaspoons	Salt	6. Brown chicken breast in a heavy skillet over medium-high heat until golden brown, place in a 400-degree oven. Baste with sauce every 10 minutes; cook until internal temperature reaches 165 degrees Fahrenheit.
2 ½ Whole	Shallots, Chopped	
1 ¼ Whole	Leeks, Chopped	
5/8 Cup	Butter	
5 Ounces	Apple Brandy	

5/8 Teaspoon	Rosemary, Ground	
5/8 Teaspoon	Thyme, Ground	
1 ¼ Teaspoon	Sage, Rubbed	
1 Whole	Bay Leaf	
1 Cup	Heavy Cream	
½ Pound	Chicken, Ground	
	Apple Butter Basting Sauce	
1 Cup	Apple Cider	
1/3 Cup	Butter	
½ Teaspoon	Sage, Rubbed	
½ Teaspoon	Thyme, Ground	
½ Teaspoon	Rosemary, Ground	

## Lightly Smoked Chicken Sausage

Recipe by: Travis W. Smith, CEC

Serving Size: 10 Preparation Time: 0:20

Categories: Appetizers / Main Entrees

1 Pound	Ground Chicken	
½ Teaspoon	Onion Powder	
½ Teaspoon	Garlic Powder	
½ Teaspoon	Rosemary, Ground	1. Grind chicken meat on fine die grinder.
½ Teaspoon	Thyme, Ground	2. Combine with other ingredients and puree in food processor until smooth.
½ Teaspoon	Sage, Ground	3. Run mixture through a sieve to get a fine puree of chicken forcemeat.
½ Teaspoon	Paprika, Ground	4. Over a bowl of ice, stir in cream until blended.
½ Teaspoon	White Pepper	5. Spread a sheet of plastic wrap and remove all wrinkles; place the forcemeat on the closer end to your position. Roll the forcemeat into a sausage; ensure that there are no air pockets in the sausage.
½ Teaspoon	Salt	6. Roll the ends of the plastic to tighten sausage and tie them off. Poke holes in the plastic casing using a needle if you have any air bubbles.
5 Ounces	Heavy Cream	7. The sausage can then be rolled in aluminum foil or another sheet of plastic wrap to help hold its shape.
3 Ounces	Apple Butter Glaze	8. Poach the sausage in chicken stock for 10 minutes, allow to rest for five minutes; remove plastic wrap.
5 Ounces	Apple Wood Chips, Soaked	9. Brush with melted butter and apple cider sauce from apple stuffed chicken recipe and place in wood smoker.
		10. Heat smoker until it begins to smoke, cover with a lid and lightly smoke for about 2 minutes. Do not over smoke the sausage or it will taste bitter.
		11. Slice the sausage and serve.

## Maple Glazed Vegetables

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Serving Size: 10 Preparation Time: 0:25

Categories: Vegetables

1 ¼ Pounds	Rutabagas	1. Tourne' the vegetables and reserve the trimmings for stock.
1 ¼ Pound	Carrots	2. Par cook the vegetables in salted water so that the final cooking time is the same for all of them.
1 ¼ Pounds	Brussels Sprouts	3. Combine the spices and herbs, set aside.
2 Ounces	Bacon, Diced	4. Heat a pan and sauté the bacon for one minute, add the vegetables, and sauté for a minute more, add vinegar; season with the spice mixture to taste, add butter and maple syrup to finish.
1 ¼ Quarts	Water, Salted	
1 ¼ Teaspoons	Thyme, Ground	
1 ¼ Teaspoons	Black Pepper	
1/3 Cup	Butter	
1/3 Cup	Maple Syrup	
2 Tablespoons	Chopped Parsley	

## Wild Mushroom Sauce

Recipe by: Travis W. Smith, CEC

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Categories: Sauces

1 ¼ Pound	Wild Mushrooms, Sliced	1. In a medium-size sauté pan, sauté the mushrooms in 1 tablespoon of the butter until tender.
½ Cup	Butter, Unsalted	2. Add the wine and stock, and bring to a boil over high heat; Reduce to 1/8 cup, about 8 minutes.
1 ½ Cups	Dry White Wine	3. Add the cream and cook until reduced enough to coat the back of a spoon, about 5 minutes.
1 ½ Cups	Fortified Chicken Stock	4. Transfer to a blender and puree until smooth; Strain through a fine sieve into a saucepan.
¼ Cup	Heavy Cream	5. Season with salt, pepper, mustard, and vinegar to taste; return to a simmer before serving.
½ Teaspoon	Salt	
½ Teaspoon	Fresh Ground Black Pepper	
2 ½ Teaspoons	Dijon Mustard	
2 ½ Teaspoons	Cider Vinegar	

## Brandy Glazed Apples

Recipe by: Travis W. Smith, CEC

Serving Size: 10 Preparation Time: 0:20

Categories: Accompaniments

5 Whole	Apples, Cut up	1. Cut apples into even sized dice or slices.
¼ Cup	Butter	2. Melt butter in medium size sauté pan, heat pan on medium high heat.
¼ Cup	Apple Brandy	3. Add apples and sauté for two minutes.
½ Teaspoon	Salt	4. Add sugar, salt, white pepper, brandy, and lemon juice.
½ Teaspoon	White Pepper	5. Serve warm as an accompaniment.
1/8 Cup	Granulated Sugar	
1 Tablespoon	Chopped Parsley	
1 Whole	Lemon, Squeezed Juice	

## Cranberry Orange Compote

Recipe by: Travis W. Smith

Serving Size: 10 Preparation Time: 0:20

Categories: Accompaniments

Quantity	Ingredient	Method
1 ¼ Cups	Cranberries, Fresh	1. Zest, segment, and squeeze the juice from the pulp of the orange; reserve in a bowl.
5 Whole	Oranges, Segmented	2. Add vinegar, wine, orange juice and sugar to a saucepan, mix well; add cranberries and orange zest and bring to a boil, simmer until syrup develops.
½ Cup	White Balsamic Vinegar	3. Season with salt and pepper to taste, gently add orange segments and allow to steep, covered for 1 minute.
½ Cup	Ice Wine	
½ Cup	Brown Sugar	
½ Teaspoon	White Pepper	
½ Teaspoon	Salt	